



PTO-1449 (Modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US03	SERIAL NUMBER 10/798,837
	APPLICANT Murat O. Balaban	
	FILING DATE March 12, 2004	GROUP ART UNIT 1761

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE
<i>g y</i>	5,869,123	2/99	Osajima et al.	—	—	
	5,704,276	1/98	Osajimma et al.	—	—	
	5,667,835	9/97	Osajima et al.	—	—	
	5,520,943	5/96	Osajima et al.	—	—	
	5,393,547	2/95	Balaban et al.	—	—	
	5,232,726	8/93	Clark et al.	—	—	
	3,477,856	11/69	W.G. Schultz	—	—	
	2,569,217	9/51	Bagdigian	—	—	
	2,713,232	7/55	Peterson	—	—	
	2,838,403	6/58	Notter	—	—	
	2,967,777	1/61	Grindrod	—	—	
	3,442,660	5/69	Shank	—	—	
	3,597,235	8/71	Kramer	—	—	
	4,048,342	9/77	Haas et al.	—	—	
	4,049,835	9/77	Haas et al.	—	—	
	4,310,560	1/82	Doster et al.	—	—	
	4,664,922	5/87	Leon et al.	—	—	
	2,356,498	8/1944	Bargeboer	—	—	
	4,804,552	2/1989	Ahmed et al.	—	—	
	4,919,960	4/1990	Ahmed et al.	—	—	
<i>g y</i>	6,667,835	9/1997	Yutaka et al.	—	—	

EXAMINER <i>Geoff Young</i>	DATE CONSIDERED <i>March 3, 2005</i>
EXAMINER: Initial citation if reference was considered. Draw line through citation if not in conformance to MPEP 609 and not considered. Include copy of this form with next communication to applicant.	

PTO-1449 (Modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US03	SERIAL NUMBER 10798,837
	APPLICANT Murat O. Balaban	
	FILING DATE March 12, 2004	GROUP ART UNIT 1761

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE

FOREIGN PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB CLASS	FILING DATE
g. y.	3,027,268	2/1991	Japan (Abstract)	—	—	
	2,280,240	2/2000	Canada	—	—	
	332,641	7/1930	England	—	—	
	015,184	12/1981	EPO	—	—	
	WO 89/02221	3/1989	PCT	—	—	
g. y.	812,544	12/1997	EPO	—	—	

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

g. y.	Kamihira, M. et al., "Sterilization of microorganisms with supercritical carbon dioxide", Agricultural and Biological Chemistry, Vol. 51, No. 2, pp. 407-412 (1987) (abstract)
	Arreola, A.G. et al., "Supercritical carbon dioxide effects on some quality attributes of single strength orange juice", J. of Food Science, Vol. 56, No. 4, pp. 1030-1033 (1991) (abstract)
	Ishikawa, H. et al., "Sterilization of microorganisms by the supercritical carbon dioxide micro-bubble method", Bioscience, Biotechnology and Biochemistry, Vol. 59, No. 10, pp. 1949-1950 (1995)
	Yun, H. et al., "Effect of a combined treatment of high hydrostatic pressure and carbonation on the quality characteristics of Valencia orange juice", Korean J. of Food Science and Technology, 29(5), pp. 974-981 (1997) (abstract)
g. y.	Balaban, M.O. et al., "Enzyme Inactivation by Pressurized Carbon Dioxide", Science for the Food Industry of the 21 st Century (Yalpani, M. ed., ATL Press), pp. 239-251 (1993)

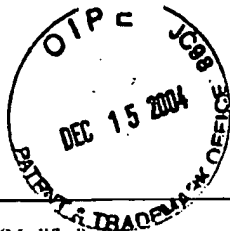
EXAMINER <i>George Young</i>	DATE CONSIDERED <i>March 3, 2005</i>
EXAMINER: Initial citation if reference was considered. Draw line through citation if not in conformance to MPEP 609 and not considered. Include copy of this form with next communication to applicant.	

PTO-1449 (Modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US03	SERIAL NUMBER 10/798,837
	APPLICANT Murat O. Balaban	
	FILING DATE March 12, 2004	GROUP ART UNIT 1761

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

g. y.	Arreola, A.G. et al., "Effect of Supercritical Carbon Dioxide on Microbial Populations in Single Strength Orange Juice", J. of Food Quality, 14, pp. 275-284 (1991)
	CA, Tan et al., Vol. 97, p. 180442c (1982)
	CA, Pichard et al., Vol. 102, p. 91875c (1985)
	CA, Crouzet et al., Vol. 105, p. 77759y (1986)
	CA, Kramer et al., Vol. 93, p. 148368s (1980)
	CA, Taniguchi et al., Vol. 105, p. 113696m (1986)
	Abstract, No. 381, "Nonthermal inactivation of pectinesterase from orange juice", 1987, Institute of Food Technologists Annual Meeting (June 16-19, 1987)
	Owusu-Yaw et al., "Low pH Inactivation of Pectinesterase in Single Strength Orange Juice", J. Food Sci., Vol. 53, pp. 504-507 (1988)
	Fife et al., "The Effect of Carbon Dioxide Upon the pH and Certain Nitrogen Fractions of the Sugar-Beet Plant", pp. 643-655 (1935)
	Van Slyke et al., "Effect of Treating Milk with Carbon Dioxide Gas Under", New York Agricultural Experiment Station, Bulletin No. 292, pp 371-384 (August 1907)
	King et al., "Preservation of raw milk by the addition of carbon dioxide", Journal of Dairy Research, 49, pp. 439-447 (1982)
	Mabbitt, "Preservation of refrigerated milk", National Institute for Research in Dairying, Shinfield, Reading, England, Kieler Milchwirtschaftliche Forschungsberichte 34(1) pp. 28-31 (1982)
	King et al., "The Use of Carbon Dioxide for the Preservation of Milk", Society for Applied Bacteriology, Series #22, pp. 35-43 (1987)
	Rowe, "Effect of carbon dioxide on growth and extracellular enzyme production by Pseudomonas fluorescens B52", International Journal of Food Microbiology, 6, pp. 51-56 (1988)
	Rowe, "Carbon dioxide to prolong the safe storage of raw milk", Milk Industry 91(7), pp. 17-19 (1989)
	Chen et al., "Effect of Dissolved Carbon Dioxide on the Growth of Psychrotrophic Organisms in Cottage Cheese", Journal of Dairy Science, 86 Annual Meeting Am. Dairy Science Ass., 74, pp. 2941-2945 (1991)
	Maniar et al., "Modified Atmosphere Packaging to Maintain Direct-Set Cottage Cheese Quality", Journal of Food Science, Vol. 59, No. 6, pp. 1305-1308 (1994)
	Hotchkiss et al., "Extending shelf-life of dairy products with dissolved carbon dioxide", European Dairy Magazine, No. 3, pp. 16, 18-19 (1996)
g. y.	Goraki, "Commitment to Cottage Cheese", Dairy Foods Ingredient Technology Lab Talk, pg 29, April (1996)
	M. Castelli et al., "High Hydrostatic Pressure Treatments for Beer Stabilization", Journal of Food Science, Vol. 65, No. 6, pages 974- (2000)
	M.G. Ganzle et al., "High Pressure Inactivation of Lactobacillus plantarum in a Model Beer System", Journal of Food Science, Vol. 66, No. 8, pages 1174- (2001)

EXAMINER <i>George Young</i>	DATE CONSIDERED <i>March 3, 2005</i>
EXAMINER: Initial citation if reference was considered. Draw line through citation if not in conformance to MPEP 609 and not considered. Include copy of this form with next communication to applicant.	



PTO-1449 (Modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US03	SERIAL NUMBER 10/798,837
	APPLICANT Murat O. Balaban	
	FILING DATE March 12, 2004	GROUP ART UNIT 1761

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE
g y	5,667,835	9/16/1997	Osajima et al.	426	521	
g y	5,869,123	2/9/1999	Osajima et al.	426	330	

FOREIGN PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB CLASS	FILING DATE

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

EXAMINER <i>George Young</i>	DATE CONSIDERED <i>March 3, 2005</i>
EXAMINER: Initial citation if reference was considered. Draw line through citation if not in conformance to MPEP 609 and not considered. Include copy of this form with next communication to applicant.	